	Followup fee of \$50.00 after initial Retail Food Establishment Inspection Report Image: First aid kit \$50.00 after initial City of Rockwall Image: First aid kit Followup City of Rockwall Image: First aid kit																
Date: Time in: Time out: License/P 07/06/2023 11:46 12:31 Fs 92				.,							ood handlers on duty	Food managers 10n duty	Page 1	of _2_			
Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain Establishment Name: Contact/Owner N					er Name:	4-	-Inve	stiga	tion		5-CO/Constru * Number of R	epeat Violati		TOTAL/S	CORE		
			· ·	zza 4249		Sun holding	js	✓ Number of Violations COS: Q/					9/91	/A			
	1180 horizon Massey 006/12/2023							Today Southwaste 06/30/2023 500 gals No									
М				e points in the OUT box for	r each numbered iten	n Ma	NO = not rk $$ in approx B and and B and B and B and B and B and B a	pprop	oriate l	box fo	or IN, I	NO, NA	A, COS	orrected on signal Mark	an 🗸 in appropria	ate box for R	Vatcn
Co		iance St			v `		ns Kequi	С	Immediate Corrective Action not to exceed 3 days Compliance Status O I N C						R		
U T	Ν		$ \begin{array}{c c} A & O \\ S \\ \end{array} & (F = degrees Fahrenheit) \end{array} $					U T	N	Ő	A	0 S	Managamant f		yee Health		
		~		1. Proper cooling time and temperature					~			12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting					
	~			2. Proper Cold Holding temperature(41°F/ 45°F) See					~			eye	13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth To post at hand sinks				
		~		3. Proper Hot Holding t	-)						Preventing Contamination by Hands					
L		~		4. Proper cooking time	*	······································			1			14. Hands cleaned and properly washed/ Gloves used properly					
		~		5. Proper reheating prod Hours)	cedure for hot hoid	ing (165°F in 2				~		alte	15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y_N_) No touching after cooking				
┢		~	+	6. Time as a Public Hea Prep	alth Control; proce	dures & record	s						Highly Susceptible Populations				
					proved Source						~		16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required				
	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Papa Johns											Chemicals					
╞	-			8. Food Received at pro 3 Temps taken	oper temperature						~	&	. Food additives; Vegetables	approved ar	nd properly stored;	Washing Fru	its
					n from Contamina				~					es properly i	dentified, stored an	d used	
N	9. Food Separated & protected, prevented during food preparation, storage, display, and tasting Cover desserts												Plumbing				
				10. Food contact surfac Sanitized at <u>200/3</u>	es and Returnables ppm/temperature	; Cleaned and		3				bac	. Water from app ckflow device O address		e; Plumbing install	ed; proper	*
╞	11. Proper disposition of returned, previously served or reconditioned Discarded							~	20. Approved Sewage/Wastewater Disposal System, proper disposal Watch								
0		N I	1 C		iority Foundati	on Items (2)	Points) v	violat 0	_	Requi	_	-		in 10 days			R
U T		O A			n of Knowledge/ P			U T	N	0	A	o s	Food To	emperature	Control/ Identific	ation	
	~			21. Person in charge pro and perform duties/ Cer 3			2,		~				. Proper cooling aintain Product T		l; Equipment Adeo	quate to	
			+	22. Food Handler/ no un Need all other emplo	nauthorized person	is/ personnel		2				Se	. Proper Date Ma ee	arking and di	isposition		
		Safe Water, Recordkeeping and Food Package															
								W	<		╈	Th	ermal test strips	-	curate, and calibrat	ed; Chemical	/
				Safe Water, Record 23. Hot and Cold Water	ordkeeping and Fo Labeling	ood Package	3	M				Th	ermal test strips Digital / just	expired			/
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: Shawna Rogers	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

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Establishment Name: Papa Johns		Physical Address: Horizon		City/State: Rockwall		License/Permit # Fs9224	Page <u>2</u> of <u>2</u>			
Itom/I oc	ation	TEMPERATURE OBSERVA		ATIONS Temp F	Item/Location		Temp F			
Item/Location Small black cooler										
		34	Bev cooler	35/36	Wic Chicken		31			
-	Pizza table					37				
Sausage / ham		35/35			Sausage		37			
Tom	atoes/ cheese	35/35								
Below										
Sausage / meat balls		40/40								
	Wings	36								
Small under counter		Na								
		OB	SERVATIONS AND CORRECT	TIVE ACTION	NS					
Item Number	AN INSPECTION OF YOUR <mark>ES</mark> NOTED BELOW: all temps F	TABLISHME	NT HAS BEEN MADE. YOUR ATTEN	NTION IS DIRE	CTED TO TH	E CONDITIONS OBSERV	ED AND			
	Restroom hot water 11	2								
W	Lights to be on when h	nandling s	sharp objects							
	Hot water at hand sink	: 114								
42	General cleaning insid		•							
	Address gaskets and									
	•		used within 24 hrs - other	s dated						
	Not using front counte									
	Pizza slicers are wash		sanitized every 4 hrs							
	Oven cleaned on a ro									
	Three comp sink hot water 112									
W		nitizer 300-400 at 88 F - meets upper limit / will test at 75 f retested 200-300 ppm ed new test strips - out of date								
19	Need air gap at three									
29	•	•	day of plus 6 for 7 total d	ays						
32	Address or remove rus	sty shelvi	ng in wic	•						
W	Need to cover dessert	s in wic o	on 2nd shelf							
	Watch dumpster area - do your part									
45	5 Minor cleaning in facility needed under equipment etc									
Cleaning surface then spraying Sani to air dry										
Watch broom storage / over hand sink										
	•									
Received (signature)	See abov	/e	Print:			Title: Person In Charge/	Uwner			
Inspected (signature)	See abov Kelly kirkpo	ıtríck	\sqrt{RS} Print:			a 1 	11			
	- 1					Samples: Y N #	collected			